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	Food I			t Inspection Report	Page 2	of
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the immediate	e suspension of the Sanitary Permit or downgrade the Director within the period of time established	. If seeking to app	eal the r	esult of any notice or inspection findings, a writte	n request for hearin	g must be
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	Food Establishment Inspectio	-	4 of 6
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CHII		INE DR. LOT 2 TRAC	100
1,43,		ORPORATION	
ITEM NO.	OBSERVATIONS AND CORRECTIVE	ACTIONS	CORRECT BY DATE
Violation	ns cited in this report must be corrected within the time frames indic 8-406.11 of the Guam Food Code.		105.11 and
33	NO THERMOMETERS PROVIDED FOR CHI	LLERS. NO	
	STEM-TYPE THERMOMETERS PROVIDED	>. THERMOMETER	8
	SHALL BE PROVIDED TO MONITOR AN	UBIENT TEMPERATI	REP
	OF CHILLDRY & INTERNAL TEMPERATI	URE OF FOOD.	
340	FOOD STORED DIRECTLY ON THE FLOX	OR (PICE BAGS	1
	PONIONS). FOOD SHALL BE PROPER		
	PREVENT CONTAMINATION.	7	
		- 440 c	
34	FOOD NOT PROPERLY LABELED, NOT	IN ORIGINAL	
	CONTAINERS. FOOD SHALL BE PROPERL		
	PREVENT POTENTIAL CONFUSION WHICH	1	
	INADVERTANT CONTAMINATION OF FO	1674 5	
35	COCKROACHES OBSERVED THROUGHOUT	- KITCHEN AREA	
	INSECTS & PESTS SHALL NOT BE PRE		
	CONTAMINATION OF FOOD.		
38	WIPNG CLOTHS NOT PROPERTY STORE	DIN SHITIZING	
	SOLUTION. MPING CLUTING STALL BE S	STUBED IN	
	SANTIZMG SOLUTION WHEN NOT IN	TO PREVENT	
	CROSS - CONTAMINATION & BACTERIAL (GROWTH.	
44	PREPARATION GILLER & PREEZERS II	N DISKEPAIR.	
	DOOR SEALS IN DISPEPAR. ACCUMUL	MILON OF DIPT GY	EAST/
	BIL, DUST & BRIME ON NON-FOOD	CONTACT SUPPACES	. '
	ALL PEFPIGERATION UNITS STULL	BE KEPT IN GOOD	
1	REPAIR TO PREVENT CONTAMINATION	FROM PHYSICAL	
	HAZARDS. ALL SUPFACES STULL BE		4
	TO PREVENT ACCUMULATION OF BACTE		
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erson in Char	arge (Print and Sign)	Date:	
	SARCIA EDNO 1 PD. MITCHELL EPHO (1	Date: \	17
Rev:	v: 08.27.15 White: DPHSS/DEH Yellow: Food Establishmen	nt	

	Department of Public Health and Social Services Division of Environmental Health	
111		5016
	MENT NAME LOCATION (Address) Calvo canter 612N. Marine DR	Lot
(Gina City Cafe 2 tract 100 BLK1	
	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 1 1 2000 3067 Chao's Corporation	
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-4	
	8-406.11 of the Guam Food Code.	
215-		
45	WAREWASHING SINK (HOT WATER KNOBS) NOT WORKING OR	
	IN DISREPAIR. WAREWASHING SINK (FAUCET BASE) IN DISREPAIR AND	
	CHEMICAL TEST KIT NOT PROVIDED.	
	ALL WAREWASHING FACILITIES SHALL BE IN GOOD REPAIR/WORKI	
	ORDER TO THOROUGHLY WASH UTENSILS/EQUIPMENT. CHEMICA	14
	TEST KITS SHALL BE PROVIDED TO ALLOW ENSURE SANITIZER	
	15 AT THE PROPER STRENGTH	
46	ALLUMULATION OF GREASE SOIL ON STOVE AN INTERIOR OF	
40	FOOD PREPARATION CHILLER.	
	ALL NUN-FOUR CONTRT SURFACES SHALL BE FREE OF SUIC/	LOFAL
	AND CLEANED AS OFTEN AS NEEDED TO PREVENT THE ATTRACT	
	OF DESTS	100
	Or PS 13	
48	MUP SINK NOT PROVIDED FOR THE ESTABLISHMENT.	
	MUPSINK SHALL BE PROVIDED TO ALLOW THUROUGH CLEANING OF	
	FLOORS AND DISPOSAL OF MOD WATER.	
49.	AIR GAP OR BACK WATER VALUE NOT PROVIDED FOR THREE COMPARTA	ENT
	SINK. GREASE TRAP COLATED OUTSIDE NOT PHOPELLY GIVERED.	
	AIR GAP OR BACK WATER VALUE SHALL BE PROVIDED TO PREVENT	
	THE BACK-UP OF SOWAGE. GREASE TRAP SHAK BE PROPERLY COVERED	
	TO PREVENT THER STANDING WATER / ATTRACTION OF PESTS.	
50	SELF-CLISING DELICES NOT PROVIDED FOR RESTRIONS.	
	ALL RESTRUOMS SHALL BE PROVIDED WITH SEIF-CLOSING DELICES	
	TO PREVENT THE ENTRANCE / EXITING OF PESTS.	
	·	
ased on the in	nspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply many	ay result in
he immediate	suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing to Director within the period of time established in the notice for corrections.	g must be
	rge (Print and Sign) Call Date:	
EH laspector	(Print and Sign) Terone Guccia EDHO-1 Date: 11/1/2	007
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1107.	White: DPHSS/DEH Yellow: Food Establishment	
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	Department of Public Health and Social Services Division of Environmental Health	_
	Food Establishment Inspection Report Page	of 6
ESTABLISH	MENT NAME LOCATION (Address) Calm Canter 612 W. Marine DR	Let 2.
14101	Clina City Cufe tract Los BLK 1 PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER	
	1 1 2017 17 000 3067 PERMIT HOLDER Chao's Curporation	
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-4 8-406.11 of the Guam Food Code.	05.11 and
	ACCUMULATION OF (ARD BEARD THROUGHOUT FLOOPS (KITCHEN).	
SZ	ACCUMULATION OF SOIL THROUGHOUT PLUZES / WALLS AND PIDING	
	IN KITCHEN. SELF-CLOSING DELICE NOT PROVIDED FOR KITCHEN FACE SCREE	EN DONA.
	ALL FLOORS /WALLS AND PIPING SHALL BE CLEANED AS OFTEN	
	AS NEEDED TO PREVENT THE ATTRACTION OF PETS. SELF CLOSI	w6
	DELICE SHAL BE PROLIDED FOR KITCHEN SCREEN DOWN TO PREVENT TH	
	ENTRANCE OF PESTS. (ART) BUREN SHALL BE REMOVED TO ALLOW THORNUGH CLEAR	
8	CONTINUED: HAND SINK IN KITCHEN/FRONT SERVICE AREA NOT PROVIDE	
	WITH HADE LIQUID HANDSOAP /PAPERTOWELS AND PAPERTOWEL DISPENSER.	
	ALC CLAND SINKS SHALL RE PROVIDED WITH LIQUID HAND SOAP / PAPER 7	7.4.625
	AND PAPER TOWEL DUPENSER TO ENSURE EMPLOYEES THURULGHLY WASH	
	THEIR HANDS. WATER MISPENSER SHALL BE REMOVED FROM HAND SINK IN FRONT	
	THU IS TO PREVENT CUNTAMINATION OF FOUD.	JENUI DE TI
	SANITARY PERMIT IS HEREBY SUSPENDED DUE TO MULTIPLE	
	VIOLATIONS CITED AND HAMPINENT HEALTH HAZARD CAUSED	
	BY COCKROACH INFESTATION.	
	15) WOLKWICH INFESTATION	
	PHOTOS WERE TAKEN	
	BRIEFED PIC ON THIS INSPECTION	
	REMOVED "A" PLAGARD	
	ISSUED "D" PLACED NO DOGER AND NOTICE OF CLOSURE" PLACERD.	
	ISSUED NOTICE OF CLUSURE AND REINSPECTION REQUEST FORM	
	A.	
	ATTOO A \$ 100 RE-INSTATEMENT FEE SHALL BE PATABLE PAYABLE	
	TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES AFTE	2
	A FOLLOW-UP INSPECTION IS CONDUCTED AND ALL LIGHTIONS	
	ARE CORRECTED.	
he immediate	nspection today, the Items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply me suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing the Director within the period of time established in the notice for corrections.	sy result in g must be
	rge (Print and Sign) Date:	
EH Inspector	(Print and Sign) Orion Mitchell EPHO-IF Jero me Garcia FRHO-1 1/1/7	100
L)-	: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment	U / /